



We are excited to welcome you to our private dining and event venues! We can help you plan the perfect rehearsal dinner, business luncheon, company party, birthday or anniversary celebration.

**Whether business or social affair, COVER 3 is the place to celebrate your next great moment!**

The food and beverage minimum is exclusive of sales tax and gratuity. In the event the food and beverage minimum is not reached, the difference will be charged as a room rental. One bill will be presented for final payment, due at the close of the event. 20% gratuity and applicable sales tax will be added to the final bill.

A **finalized menu** must be selected **five (5) business days** prior to the event. A final/guaranteed **guest count** must be submitted no later than **three (3) days** prior to the event. The final bill will reflect this number, or the actual number in attendance; whichever is greater. Providing COVER 3 with an accurate guest count is imperative for the proper service.

**SCRATCH KITCHEN. LOCALLY OWNED. AUSTIN GROWN.**

*"The COVER 3 events team works tirelessly to ensure our events are flawless. Their attention to detail and customer service are the best in town!" - Cynde Jones, Accenture*

## Lunch Menus

## Lunch Menu One

**\$24 per person**

Starter is served family style; One lunch selection per person  
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

### Starter

#### **THE TRIPLE**

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

### Lunch Selections

#### **\*CLASSIC CAESAR with CHICKEN**

Romaine, Crisp Croutons, Shaved Parmesan

#### **COVER 3 SALAD with GRILLED SALMON**

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples, Crumbled Goat Cheese, Oregano Vinaigrette

#### **BRICK CHICKEN MAC-N-CHEESE**

Classic Mac-N-Cheese, Crushed Red Pepper, Italian Spices, Brick Chicken, Crispy Pancetta

#### **BRICK CHICKEN CLUB**

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce, Avocado, Swiss Cheese, Parmesan Fries

#### **BUFFALO CHICKEN SLIDERS (3)**

Crispy Fried Buffalo Chicken, Buttermilk Bleu Cheese, Cover 3 Slaw

#### **CHICKEN FRIED N.Y STRIP**

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

#### **GREEN CHILE BEEF BURRITO**

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

#### **MAHI MAHI TACOS**

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Warm Flour Tortillas, Pico, Cilantro-Lime Vinaigrette, Southwestern Rice

**lettuce wrap option available**

#### **VEGETARIAN RICE BOWL**

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Fresh Cilantro, Cilantro-Lime Vinaigrette

## Lunch Menu Two

**\$22 per person**

Starter is served family style; One lunch selection per person  
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

### Starter

#### **THE TRIPLE**

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

### Lunch Selections

#### **CHICKEN CHOP SALAD**

Crispy Fried Chicken with Buffalo Sauce, Shredded Lettuces, Grilled Leeks, Applewood Smoked Bacon, Roasted Corn, Chopped Egg, Heirloom Tomatoes, Bleu Cheese, Red Onion, Buttermilk Ranch

#### **COVER 3 with GRILLED SHRIMP**

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples, Crumbled Goat Cheese, Oregano Vinaigrette

#### **MAHI MAHI TACOS**

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Warm Flour Tortillas, Pico, Cilantro-Lime Vinaigrette, Southwestern Fried Rice

**lettuce wrap option available**

#### **GREEN CHILE BEEF BURRITO**

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

#### **VERDE CHICKEN ENCHILADAS**

Verde Sauce, Sliced Avocado, Fresh Pico, Southwestern Rice

#### **DOUG'S CERTIFIED REUBEN**

Corned Beef, Aged Swiss, Spicy Russian Dressing, Kraut, Cover 3 Slaw

#### **BRICK CHICKEN CLUB**

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce, Avocado, Swiss Cheese, Parmesan Fries

#### **VEGETARIAN RICE BOWL**

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Fresh Cilantro, Cilantro-Lime Vinaigrette

# Lunch Menu Three

**\$20 per person**

Starter is served family style; One lunch selection per person  
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

## Starter

### **THE TRIPLE**

White Queso, Guacamole, Roasted Tomato Salsa and Warm Chips

## Lunch Selections

### **\*CLASSIC CAESAR with GRILLED CHICKEN**

Romaine, Crisp Croutons, Shaved Parmesan

### **COVER 3 with GRILLED SHRIMP**

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples, Crumbled Goat Cheese, Oregano Vinaigrette

### **MONGOLIAN PORK LETTUCE WRAPS**

Shiitake Mushrooms, Water Chestnuts, Mongolian Marinade, Chinese Style Mustard

### **\*FLAT TOP BURGER**

One-Third Pound and Seasoned, American Cheese, Pickles, Onions, Dijonnaise, Parmesan Fries

### **LUNCH REUBEN**

½ Doug's Certified Reuben, Crock of Onion Soup

### **BUFFALO CHICKEN SLIDERS (2)**

Crispy Fried Buffalo Chicken, Buttermilk Bleu Cheese, Cover 3 Slaw

### **VEGETARIAN RICE BOWL**

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Fresh Cilantro, Cilantro-Lime Vinaigrette

# Coursed Lunch Menu

**\$28 per person**

Starter is served family style; One second course and lunch selection per person  
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

## Starters (preselect one)

### THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

### VERDE CHICKEN NACHOS PILED HIGH

Queso, Jack-Cheddar Cheeses, Poblano Peppers, Onions,  
Pico, Black Beans, Guacamole

## Second Course

### \*CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

### ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives,  
Bleu Cheese Crumbles, Bleu Cheese Dressing

### ONION SOUP

Crisp Croutons, Swiss, Provolone Cheese

### SOUP OF THE DAY

## Lunch Selections

### BRICK CHICKEN MAC-N-CHEESE

Classic Mac-N-Cheese, Crushed Red Pepper, Italian Spices, Brick Chicken, Crispy Pancetta

### CHICKEN FRIED CHICKEN

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

### \*FRENCH ONION TRUFFLE BURGER

Half Pound, Ground Fresh, Caramelized Onions, Garlic and Herb Truffle Aioli, Swiss,  
Provolone, Crispy Onions, Parmesan Fries

### GREEN CHILE BEEF BURRITO

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

### MAHI MAHI TACOS

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Warm Flour Tortillas, Pico,  
Cilantro-Lime Vinaigrette, Southwestern Fried Rice

**lettuce wrap option available**

### GRILLED RUBY TROUT

Warm Pancetta Leek Vinaigrette, Sauteed Baby Spinach, Southwestern Rice

### VEGETARIAN RICE BOWL

Steamed White Rice sauteed with Green Onions, Red Bell Pepper, Poblanos,  
Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes and  
fresh Cilantro with Cilantro-Lime Vinaigrette

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## Fresh Baked Cookies

**\$24 per dozen**

3 dozen Minimum Per Selection required  
order must be confirmed five business days in advance

CHOCOLATE CHIP • PEANUT BUTTER  
WHITE CHOCOLATE CHIP & MACADAMIA

# Buffet Lunch

\$28 per person

## Selections

preselect five selections, to be replenished for up to 1 1/2 hours

Add \$2 per person, per item, for additional selections  
Served with Iced Tea, Soft Drinks and Fresh Brewed Coffee

### THE TRIPLE

White Queso, Guacamole, Roasted Tomato Salsa, Warm Chips

### \*CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

### COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples,  
Crumbled Goat Cheese, Oregano Vinaigrette

### COVER 3 SLAW

Crisp Cabbage, Julienne Carrots, Fresh Cilantro, Crumbled  
Bleu Cheese, sliced Fuji Apples, Candied Walnuts, Sweet Onion Vinaigrette

### BRICK CHICKEN PASTA SALAD

Diced Vegetables, Kalamata Olives, Brick Chicken, Classic Sicilian Vinaigrette

### COVER 3 MAC N CHEESE

Our Classic Mac-N-Cheese, Crispy Bread Crumbs

### SIGNATURE MAC N CHEESE

Our Mac N Cheese, Classic Italian Spices, Pancetta Gratin

### CHEF'S SEASONAL VEGGIES

### GREEK ISLAND CALAMARI

Crispy Artichokes, Arugula Feta, Plum Tomatoes, Greek Vinaigrette, Spicy Remoulade

### \*MONGOLIAN PORK LETTUCE WRAPS

Pork Sautéed, Shiitake Mushrooms, Water Chestnuts, Garlic, Ginger, Mongolian  
Marinade, Chinese Style Mustard

### DOUG'S CERTIFIED REUBEN

Corned Beef, Aged Swiss, Spicy Russian Dressing, Kraut, Toasted Marbled Rye

### BUFFALO CHICKEN BITES

Crispy Buffalo Tenders, Ranch Dressing

### BRICK CHICKEN SLIDERS

Classic Sicilian Sauce

### CHICKEN FRIED CHICKEN SLIDERS

Green Chile Gravy

### GREEN CHILE BEEF QUESADILLAS

Poblano Peppers, Onions, Jack and Cheddar Cheeses

### SPINACH QUESADILLAS

Baby Spinach, Poblano Peppers, Onions, Jack and Cheddar Cheeses

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## Fresh Baked Cookies

\$24 per dozen

3 dozen Minimum Per Selection required  
order must be confirmed five business days in advance

CHOCOLATE CHIP • PEANUT BUTTER  
WHITE CHOCOLATE CHIP & MACADAMIA